	4-Ounce Everything Chèvre	Revision Date: 6/21/18
RD-SPC-1070-0	Controlled Document	Supersedes Date: NEW
Revisions by: Alice Brault	Document Owner: Alice Brault / R&D Specialist	Effective Date: 7/9/18

Package Label:




General Information:

Product Description:	Fresh Goat Cheese
Intended Use and Consumer:	Retail and General Public
Storage Recommendations:	Keep refrigerated between 35-40 °F (2-4 °C)
Ingredients:	Goat Cheese (pasteurized cultured goats' milk, salt, enzymes), Seasoning (sesame seed, dried onion, dried garlic, spices, poppy seed, paprika).
Milk Type:	Goats' Milk
Milk Treatment:	Pasteurized
Halal, Kosher or Both:	No
Organic:	No
Vegetarian or Vegan:	Vegetarian
Gluten Free:	Yes
Type of Rennet:	Microbial

Traceability Information:

Country of Origin:	United States of America
Brand:	Vermont Creamery
Package Code Date:	Sell by Date
Package Code Date Location:	Side or Bottom
Package Code Date Format:	mm/dd/yyyy tt:tt or mm/dd/yy
Case Code Date:	Sell by Date
Case Code Date Location:	Side
Case Code Date Format:	mm/dd/yyyy


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Pallet & Shipping Information:

Pack/Size:	12 / 4 oz.
VC Item #:	10023-12
UPC #:	0 11826 10023 2
GTIN # (14 digit):	10011826100239
Gross Case Weight (lbs.):	4.0
Net Case Weight (lbs.):	3.0
Case Dimension (L" x W" x D"):	11.5 x 8.5 x 2
Case/Layer (TI):	15
Layer/Pallet (HI):	16
Pallet Qty. (TI x HI):	240
Case Cube:	0.113

Nutritional Information:

Serving Size:	1 oz. (28 g)	
Servings per Container:	4	
Nutritional Analysis:	<i>Per 28 g</i>	
Calories	80 Cal	%DV
Total Fat	6 g	8%
Saturated Fat	4 g	20%
Trans Fat	0 g	
Cholesterol	25 mg	8%
Sodium	60 mg	3%
Potassium	50 mg	2%
Total Carbohydrate	1 g	0%
Sugars	1 g	0%
Dietary Fiber	0 g	0%
Protein	5 g	
Vitamin D	0 mg	0%
Calcium	27 mg	2%
Iron	0 mg	0%

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Allergen Information:

Allergen	Present in Product			Present on Line			Present in Plant		
Sulfites	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	
If yes, <10 ppm?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> n/a	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> n/a	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> n/a
Peanuts	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Tree Nuts¹	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Milk & Milk Derivatives	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No		<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No		<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	
Egg	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Fish	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Crustacea (shellfish)	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Soy	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Wheat	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Gluten	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No		<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	

Is there any potential for allergen contamination not previously listed: No

Sensory Information:

Appearance:	A white colored, cylinder shaped cheese covered with everything seasoning
Flavor and Aroma:	Warm and savory seasoning blend with garlic and onion with fresh goat cheese
Body and Texture:	Smooth and firm body coated with crunchy seeds

Analytical Information:

Moisture:	58% ± 2%
pH:	4.05 ± 0.15

¹ Tree Nuts: Includes almonds, brazil nuts, cashews, chestnuts, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachio nuts, and walnuts